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Something I know how to do well is bake cookies. I learned this through a combination of watching my mom and grandma and also through practice. Every year since I was little, around the holiday season I would watch my mom and grandma make dozens and dozens of cookies. I’d watch carefully when they added ingredients, trying to keep track of what they were and how much they would put in. Sometimes I’d even get to add the ingredients myself after they’d measure it out for me. As the years passed, I got more involved in the process. They would show me how to crack the eggs, and how to melt the butter, and how to use a measuring cup and then I’d do it on my own. Finally, when I was old enough to use the oven, I made my first batch of cookies by myself. I followed a recipe but made small mistakes. Sometimes I’d forget to grease the cookie sheet, or sometimes I would put the oven temperature too low or too high. In the beginning, I would always burn my cookies or not cook them enough. Eventually through practice and trial and error, I discovered the perfect timing. When you start to smell the cookies in the oven then you check on them. If they look golden brown then you take them out. This makes the perfect cookie that’s crunchy around the outside and soft in the middle. Through observing and practice I learned how to make cookies that are now even better than my mom’s.